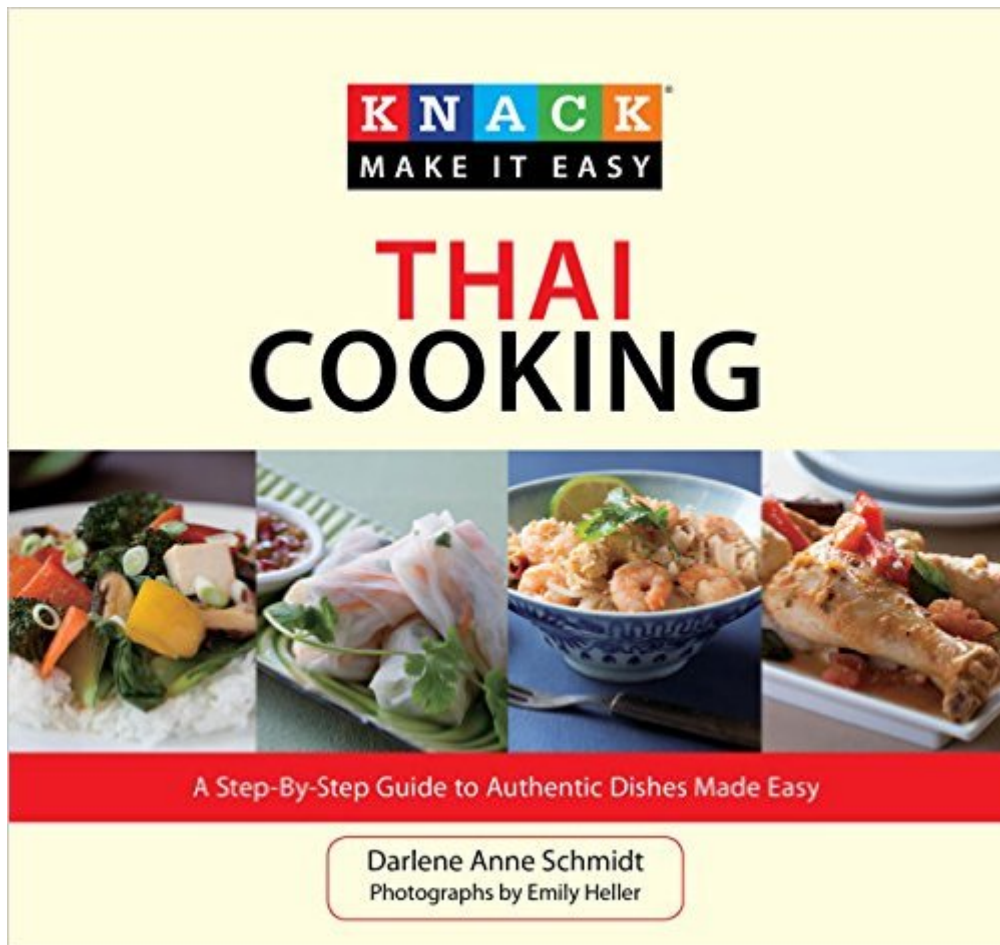


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Knack Thai Cooking: A Step-by-Step Guide To Authentic Dishes Made Easy (Knack: Make It Easy)



Synopsis

Knack: Thai Cooking teaches you how to make your favorite Thai dishes right at home. 100 step-by-step main recipes and more than 250 variations.

Book Information

Series: Knack: Make It easy

Paperback: 256 pages

Publisher: Knack (March 2, 2010)

Language: English

ISBN-10: 1599217821

ISBN-13: 978-1599217826

Product Dimensions: 8.5 x 7.9 x 0.7 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.5 out of 5 stars See all reviews (13 customer reviews)

Best Sellers Rank: #1,412,239 in Books (See Top 100 in Books) #143 in Books > Cookbooks, Food & Wine > Asian Cooking > Thai #12636 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

After stumbling on this book at our public library, we made our first foray into Thai cooking. Six dishes later, my son wants me to buy the book. The recipes are clear, easy to follow, informative, and most important: delicious! Although I cannot comment on how the food compares to "authentic" Thai cooking, we have enjoyed the veggie, beef and chicken dishes. Most recipes are gluten-free. Kudos to graphic designers as well.

I checked out this book from the library and after two weeks of cooking Thai, I just had to buy it. I really really could not part with it and give it back to the library. Sure I could copy the recipes down, but the pictures are what make this book special. Ethnic ingredients can always be a little intimidating, but with photos of key staple ingredients, it made the grocery shopping process much easier. In addition, the step by step cooking process has multiple photos per recipe, so when you are cooking, you can compare your food with the how it "should look" at multiple steps; kind of like a "quality check." It is great for visual learners. In addition, When writing the ingredients list, they separated the sauce or dressing from the other ingredients of the meal, so you are able to more readily conceive in your mind how the meal will come together at different steps before even looking

at a picture. My husband says he would eat the chicken satay and green mango salad everyday if he could. I've always used Thai curry paste from the plastic can, which you can purchase at your local asian market, but I never thought I could easily make curry paste myself from scratch. Overall, the best cookbook I've used. I will definitely purchase more Knack brand cookbooks.

I bought this cookbook because of the other rave reviews and I am so happy I did ! In fact others have loved my meals so much that they always want the recipes. So I have given them my book and bought another one for myself. Now my daughter in law is in love with the curry baked salmon and the scallops so much that here I go again. I will give her my book and order another one. It is so down to earth on the ingredients, has wonderful step by step directions, and gives other ideas for each dish. Great photos as well. This has become my favorite cookbook and I have at least 75 or more !

Was a little suspect of someone named "Darlene Anne" much less "Darlene Anne SCHMIDT" as a master of Thai cuisine! But it is SO great, I can't imagine I'll need any other resource for the home cooked Thai experience I'm looking for.

My husband and I love this cookbook! I've made a dozen or so of the recipes so far and have not had a dud yet. The "Chicken Stir-Fry with Lime Leaf" and "Green Curry" are my favorites. While I somewhat agree with what the one negative reviewer says about not being able to serve the dishes to a Thai person because in Thai cooking the presentation is just as important as the taste, I do think the taste quality of these dishes are just as good as a Thai restaurant. The author does a great job of detailing types of ingredients in Thai cooking and the processes of each dish. The recipe directions are clear and easy to follow. Most of the ingredients can be pretty easy to find at a local grocery store with some exceptions that you can only find at Asian or specialty grocery stores. I had the hardest time finding fresh (or even dry) Kaffir lime leaves until I realized that Whole Foods carries them. The author does a great job though of giving alternative ingredients if you can't find some of the more specialty items. Although, it does seem to make a big difference in taste when you use alternatives like regular Italian basil vs Thai basil or not using Kaffir lime leaves. The beauty of Thai cooking is that you can balance or adjust most of the dishes to taste based on sour, sweet, spicy, or salty preferences and the author does a good job of detailing how to do this. Overall, this cookbook was one of my best finds and I would highly recommend it to anyone who wants to try cooking Thai food.

We first got our hands on this book Knack Thai Cooking - was browsing through it at a bookstore. Decided to check pricing on . We have some other Thai and Asian cooking books, but I feel Knack has put together a very nice and easy to follow book on the steps to take. Both my wife and I enjoy tasting food of other cultures. And are constantly looking at duplicating their dishes.

I love it for its simple instructions and contents. Although it said " Knack Thai Cooking", it contains most of Thai popular dishes for all occasions. If you love Thai food, keeping this ONE book in your kitchen is more than enough.

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